



COOPER'S HAWK™
WINERY & RESTAURANTS

NOVEMBER 2018 | VOLUME 13 | ISSUE 11

Join us for
THANKSGIVING

THURSDAY, NOVEMBER 22, 2018

*All the Flavor.
None of the Work.*

Our restaurants will be open from 11:00 a.m. to 9:30 p.m. on Thanksgiving!* The full restaurant menu will be available in addition to our Thanksgiving menu with all the traditional fall flavors to enjoy.

The 3-course, seasonally inspired menu features favorite Thanksgiving fare, such as:

- Butternut Squash Soup
- Slow-Roasted Turkey with Pan Gravy
- Traditional Stuffing
- Roasted Green Beans and Carrots
- Mary's Potatoes
- Cranberry Sauce
- Sweet Creamed Corn
- Spiced Pumpkin Cheesecake with Fresh Vanilla Whipped Crème

ADULTS • \$28.99 | KIDS (12 & UNDER) • \$12.99

We're also bringing back a holiday favorite:

CRANBERRY SANGRIA

Cranberry Wine, Fresh-Squeezed Citrus, Spiced Cranberry Syrup
\$7.25 glass • \$23.99 pitcher

*New Lenox, IL and Orange, OH locations will not be open this Thanksgiving.



NOVEMBER WINE OF THE MONTH

Chenin Blanc

GEWÜRZTRAMINER

Cooper's Hawk Winemaker Rob Warren thoughtfully crafted this Chenin Blanc Gewürztraminer blend to be food-friendly for the table. From traditional holiday recipes to exotic global flavors, this wine enhances a variety of tastes.

PERFECT FOR EVERY MEAL

At Cooper's Hawk, everything we do honors the fusion of food, wine and good company. This time of year, we face a particular challenge head-on: a single wine that goes with everything, something for everyone - the November Wine of the Month fits the bill!

A white wine perfect for every meal, from your Thanksgiving feast to Chinese takeout, Cooper's Hawk Chenin Blanc Gewürztraminer is a balance of two versatile varieties. While both offer tempting floral aromatics, this wine leans on the body of Chenin Blanc to provide structure while the lush, ever-so-slightly sweet mouthfeel of the Gewürztraminer offers a long, spicy finish. When we think about all of the dishes served this time of year - the Thanksgiving 'fixins' alone are a spectrum - we understand that Wine Club Members and guests need a solid bottle that satisfies everyone, and this wine is the go-to choice.

GATHERED TOGETHER — WHAT IT'S ALL ABOUT

Exotic yet approachable, Gewürztraminer and Chenin Blanc both hail from the world's great wine regions. Gewürztraminer is slightly sweet and lush, a mainstay in the vineyards on the German-French border, though its exact origins are a bit mysterious. Gewürztraminer thrives in cooler climate regions such as Washington State's Columbia Valley, from where we've sourced the high-quality grapes for this wine. Full-bodied Chenin Blanc is native to the Loire Valley of France, where it continues to thrive. It's also the darling of South Africa, having created a sort of movement there, with vintners and wine lovers enchanted by the country's most-planted grape.

This wine is a union that honors our desire to be with friends and family this time of year, a reminder that when we sit down to a meal together - any meal together - the distance we experience dissolves into a sense of community.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of November. Prices will increase to \$20.99 per bottle on December 1. Pre-charged November pickup bottle prices will not change.

IMPORTANT MEMBER UPDATE

Because of the holiday season, your monthly payment dates are changing to allow you to pick up your wine for the upcoming holidays. December billing will take place on Tuesday, November 20, and January charge-out will be on Wednesday, December 26.

Chenin Blanc Gewürztraminer

TASTING NOTES

Rob Warren
WINEMAKER



NOSE • Aromas of ripe peach, lychee, pear, apple, rose petal, and citrus

TASTE • A viscous mouthfeel, with refreshing acidity and well-balanced sweetness, leads to a long, rich, peachy and spicy finish

PAIRING • All of the Thanksgiving "fixins"

APPELLATION
American

BLEND
72% Chenin Blanc
28% Gewürztraminer

WINEMAKER'S NOTES

Both Chenin Blanc and Gewürztraminer are grown in many grape-growing regions worldwide. Chenin Blanc is very versatile and can have very different flavor profiles depending on growing conditions. The Chenin Blanc grapes used in this wine are from Central California.

Gewürztraminer does very well in cooler climates, such as the Columbia Valley in Washington State, where the grapes used in this wine were sourced.

Emily Wines

MASTER SOMMELIER



BEGINNER • Upfront this wine is loaded with lots of late summer fruit flavors like pear, yellow apple, peach, green melon, grapefruit, lychee, guava, and even yellow rose petals. It has a kiss of sweetness matched with bright acidity to keep it mouthwatering and fresh.

INTERMEDIATE • This wine is wonderful with the flavors of Thanksgiving dinner. Cranberry sauce and sweet potatoes have a comparable sweetness to this wine. As a contrast, look at your saltier dishes - turkey, gravy, stuffing, etc. Salty foods taste great with sweeter wines in the same way French fries and milkshakes taste great together.

ADVANCED • Chenin Blanc is native to the Loire Valley of France but it also thrives in South Africa and the United States. For this blend, we use Chenin Blanc from California. The baked apple, pear, honey, and chamomile tea flavors in this blend that come from this grape. Gewürztraminer does well in cooler climates. It gives exotic flavors of guava, lychee, roses and ginger. Combined they create a lovely wine that is made in an off-dry, or slightly sweet style.



CARVING A TURKEY, CHEF MATT STYLE



The holidays are an amazing time to spend with family and friends.

It's also a great time to enjoy incredible food and wine with them! I love preparing a great meal for my family to enjoy together. Here are some tips and tricks on what I do before serving our Thanksgiving meal.



WHAT WE'RE TASTING IN NOVEMBER

Sparkling Moscato

Pinot Gris

Chenin Blanc
Gewürztraminer Blend

Malbec

Petite Sirah

Shiraz

Cooper's Hawk Lux
Cabernet Sauvignon

Cranberry Wine



November's
TRUFFLE OF THE MONTH

Chocolate Caramel Peanut Butter

Caramel, dark chocolate, and peanut butter are coated in a dark chocolate shell and topped with a sliver of a peanut butter cup.

RULE #1 - Rest, rest, rest. A well-cooked bird needs to rest for at least 30 minutes to one hour.

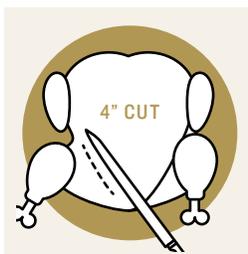
RULE #2 - Make sure you have a sharp boning knife and slicing knife and plenty of kitchen towels or paper towels.

RULE #3 - Throw out most things you have seen on TV about carving a turkey. If you want to get a great yield and feed your whole family and not leave a lot of "meat on the bone," so to speak, then listen up! Unless deboning, this is the best way to carve a turkey!

1 Place your turkey on a good solid cutting board. Make two 4" slits between the leg/thigh and the breast, one on each side. This will release a bit of heat and show you where you will cut the leg/thigh off the carcass.

2 We are going to remove the wishbone! With the legs facing away from you, find the top of where the wishbone connects to the top of the breast and make an incision with the knife along the right side of the wishbone from top to bottom, about 1/4"-inch deep. Repeat on the other side. Using your fingers, follow the bone to make sure the meat has separated from it. Next, using your index finger, break the cartilage at the top under the side of the wishbone that connects it to the top of the breasts and pull it back toward you.

3 Next, make an incision on the top of the breast plate or on each side of the "keel" bone. One side at a time, gently begin separating each breast from the rib cage until the breast is fully removed. It will take a little work with the tip of the boning knife at



the thickest part of the breast. Repeat with other breast. Keep them warm on a platter under foil.

4 Next, flip the turkey over on the cutting board. Starting with one leg, pull it back toward you until you hear a "crack" or separating of the thigh joint. Using the knife, begin separating the thigh from the carcass, making sure to use the tip of the knife to "scoop" out the oyster meat, that small round pocket of dark meat on the bottom of the turkey. Once you get the thigh about halfway removed, the leg/thigh should just pull off. Repeat with the other leg/thigh.

Now that you have the breasts and legs off, you can start slicing.

5 Using a slicing knife, against the grain, slice on a diagonal about 1/4" thick. Place on a platter and slightly fan the meat out to display nicely. Repeat with the other breast and keep covered with foil in a warm place.

6 With a boning knife, separate the leg from the thigh. Beginning with the thighs, make one incision on either side of the bone. Follow the bone with your fingers to twist and remove the bone, using the boning knife to remove any meat if needed. Repeat with the other thigh and slice in 1/2" slices, doing your best to keep the crispy skin intact.

7 With the legs, it is usually easy to just take the back of the knife and scrape the meat off, being careful to remove the long, soft, pointy tendons. Pull this meat to add to the platter.

We hope these tips could be of help while preparing this delicious meal for friends and family this year!





Friends of Cooper's Hawk Event featuring

TICKETS ON SALE
NOVEMBER 12
AT 10 AM

FABIO VIVIANI

COOPER'S HAWK ASHBURN
19870 Belmont Chase Dr., Ashburn, VA 20147
TUESDAY, FEBRUARY 5 • 6:30-9:30 PM
\$100 PER PERSON

Welcome back one of our favorite friends and partners, Chef Fabio Viviani! You may recognize him from Bravo's *Top Chef* and *Top Chef All-Stars*, or perhaps you've picked up one of his best-selling cookbooks. No matter where you look, Chef Fabio has exploded onto the culinary scene. His cooking style is an unparalleled combination of enthusiasm, passion, charisma, and quality.

Join us Tuesday, February 5, in Ashburn, Virginia for a lively evening, including an interactive cooking demonstration, multicourse dinner with wine pairings, and a special meet-and-greet.

Maximum of four tickets per Wine Club Member.
Reserve your seat by calling 708.215.5674
or buy your tickets online at chwinery.com/fabio.

UPCOMING WINE CLUB DINNERS



Friendsgiving

TUESDAY, NOVEMBER 13 • 7-10 PM
\$65 PER PERSON

Friendsgiving is an occasion for close friends to get together and mark the start of the holiday season. Chef Matt McMillin will be creating inventive renditions of classic dishes, designed to be paired with Cooper's Hawk wines and great friends.



Pre-New Year's Eve

THURSDAY, DECEMBER 27 • 7-10 PM
\$100 PER PERSON

Join us as we give a final toast to 2018 and welcome 2019 Cooper's Hawk style! A multicourse dinner and the perfect Cooper's Hawk wines, selected by our winemaker, is a fabulous way to end the year. Cheers to a happy New Year!



A SAG Awards-Inspired Red Carpet Affair

TICKETS ON SALE
November 1
AT 10 AM

TUESDAY, JANUARY 22 • 7-10 PM
\$65 PER PERSON

We are rolling out the red carpet for the stars—our Wine Club Members! Join us for a celebrity-inspired culinary experience, as we toast each other and honor the 25th Annual SAG Awards. Enjoy the release of our Artist's Red Blend, the same wine that will be featured on the tables at the SAG Awards the following week.

Wine Club guests must be 21+. Event tickets close 48 hours prior to event. For reservations, visit chwinery.com/events.

12 NIGHTS OF CHRISTMAS

Celebrate the season of surprises with Cooper's Hawk and our signature 12 Nights of Christmas advent-inspired gift box. Every evening, as a new bottle is unveiled, we raise a glass and toast family and friends anew.

This set includes:
7 RED WINES
3 WHITE WINES
2 SPARKLING WINES



12 NIGHTS OF CHRISTMAS
A 12 wine holiday gift set from Cooper's Hawk

(12) 750ML BOTTLES OF WINE INCLUDED

SERVING TIPS FOR YOUR Holiday Parties

How do you serve wine at a big meal? Especially if it is multiple courses? As a sommelier I often did pairings for menus that had up to 15 courses! I can't imagine that you are doing that at home... but hats off to you if you are. There are some good guidelines to follow in terms of wine pairing and sequences that will show off your incredible meal and the wines in the best way.

Start with an aperitif: stay away from high alcohol or powerful flavors. This is the reason Champagne is so often a starter. A wine that is refreshing, with lower alcohol and high acidity, will make your mouth water. That in turn prepares you for the meal to come! With each successive course, you ideally want to build in body with both wine and food. Lighter, crisper whites with salads to start followed by richer whites with seafood. Finish with reds if your menu calls for it. If you happen to be doing an all seafood menu, don't feel like you



There is nothing more festive than a table full of wine glasses, wine and convivial guests.

— EMILY WINES

can't do red! Light red wines like Pinot Noir can actually work quite well with seafood. This is particularly true of heartier fish like salmon or tuna. If you prepare them with heartier flavors like mushroom, bacon, dark beans or red wine sauces, they are better with red.

In Europe the cheese course is always served after dinner, before dessert. Cheese is so versatile though, it can really go before or after a meal. Light cheeses like brie or chevre are good with white wine while hard or aged cheeses like aged Gouda or Cheddar are better with reds. So, consider your cheese selection based on where you want it with your menu. With dessert, you want your wine to be just as sweet as the dessert, if not sweeter. Light, fresh fruit desserts are good with lighter sweet wines like Moscato while anything involving caramel would be better with Cooper's Hawk Lux Ice Wine. Chocolate based desserts are great with Nightjar!

One final note is about serving temperature. Ultimately you are the judge on how you enjoy wine the best, but to get the best flavors out of your wine you neither want it too warm or too cold. The flavors in white wine can be suppressed if it is too cold and reds that are too warm become volatile or give you a little burn in your nose. My rule of thumb is to put red wine in the fridge half an hour before dinner and pull white wine out!

There is nothing more festive than a table full of wine glasses, wine and convivial guests. Enjoy your next epic meal with these tips and send us pictures!



SNEAK PEEK — December's Wine of the Month

BARBERA BARBERA... an intercontinental blend of two Barbera grapes, one Barbera hailing from old-world Italy and the other Barbera from new-world California, forming a harmonious bridge between two continents. Italian Barbera is prized for its high acid, dark juiciness, and low tannins. California winegrowers realized that the long growing season in the New World would bring out Barbera's rich vanilla and round spice components. Italy and California are both in this bottle, a Cooper's Hawk original with global layers of flavor and style.



NOVEMBER RECIPE OF THE MONTH

Tips for enjoying your favorite Cooper's Hawk Gourmet Foods!

Cranberry Jalapeño Turkey Meatballs

SERVES
20 meatballs

INGREDIENTS DIRECTIONS

- | | |
|---|--|
| <p>1 lb ground turkey
½ cup panko bread crumbs
1 egg
½ cup cranberries
1 tsp oregano
1 tsp crushed garlic
¼ teaspoon salt
½ teaspoon black pepper
1 jar Cooper's Hawk Cranberry Jalapeño Pepper Jelly</p> | <p>In a medium bowl, mix ground turkey with bread crumbs, egg, cranberries, and the remaining ingredients except the Pepper Jelly.</p> <p>Form 2 tablespoon-sized meatballs and tuck two cranberries into the center of each formed meatball for even cranberry distribution.</p> <p>Heat skillet on medium high and cook meatballs, turning often to get slightly crisp for some texture, then turn on low and cover them until they're fully cooked and reach 170°F on a meat thermometer.</p> |
|---|--|

Warm Cooper's Hawk Cranberry Jalapeño Pepper Jelly in a saucepan. Transfer meatballs to serving dish and coat with warmed cranberry pepper jelly until all meatballs are glazed. Serve with toothpicks.



NOVEMBER
PRODUCTS OF
THE MONTH

MEMBERS RECEIVE 10% OFF

CORK CAGES & GOURMET FOODS

Enjoy the Holidays with these themed Cork Cages!

Write down your Holiday wishes or favorite memories on your corks and add them to these beautiful decorative pieces.



In addition, we are also offering our Gourmet Foods as a product of the month in November. These delicious foods are great for your upcoming holiday parties!





• MIXOLOGY 101 •

SUGARED CRANBERRY MIMOSA



- 2 oz Cranberry Wine
 - Sparkling Moscato
 - Cranberries
 - Superfine sugar
- Pour Cranberry Wine in the bottom of a champagne flute and top with Moscato.
- Roll a spear of cranberries in superfine sugar - dip in sugar water first for a heavier coating. This part can be done a day in advance.



CULINARY CREATIONS

SHRIMP & SCALLOP RISOTTO

HOW IT MADE

the Cooper's Hawk Menu

Shrimp & Scallop Risotto — just the name gets us excited, with three great components in one superb dish. Cooper's Hawk guests apparently think the same, because when this dish was highlighted as a Chef Recommendation two years ago it was so popular we knew it deserved a permanent place on the menu. This is one of the fun things about running the Cooper's Hawk kitchens: when our Wine Club Members and guests speak up, we listen. Suggestions from you are important to us, and this particular selection is featured this month as a reminder of how special we consider our connection with guests and Members to be!

HOW IT'S MADE

in the Cooper's Hawk Kitchens

Sweet scallops and shrimp are the base of this meal — both are low-fat seafood choices and good sources of protein. We sear the scallops and shrimp before adding in crisp asparagus, sweet corn, and carnaroli rice. Carnaroli rice is known as the "king" of risotto rice for its firm consistency and high starch content. It's said to cook up with a creamy, yet al dente, texture that is a cut above typical arborio rice, which often is used in risotto dishes. We take our time adding shrimp stock, stirring with patience as risotto demands. Just as the seafood approaches perfect doneness, we drop in cream, Parmesan cheese, and butter to deepen the flavor and add creaminess. Fresh peas and spinach are folded into the warm risotto and a final, irresistible detail is added: a drizzle of white truffle oil.

Risotto is known as a comfort food favorite, but our way elevates the meal into an elegant yet satisfying occasion. For this dish there is no more exquisite pairing than Cooper's Hawk Lux Sparkling, a dry and rich bubbly with a profile similar to Brut Champagne. Time to treat yourself!

NEW MEMBER BENEFITS!

Partnership & Exclusive Offer with WINE ENTHUSIAST



"I am so excited to announce our partnership with Wine Enthusiast, to provide exclusive pricing on quality wine cellars and refrigerators - just for our Wine Club Members! We hope you will take advantage of this offer, and we look forward to curating additional products and experiences for you, with our friends at Wine Enthusiast."

Tim McEnery

TIM McENERY
Founder & CEO

10% OFF & RECEIVE POINTS WITH PURCHASE

Visit chwinery.com/WE for details.

Coming Soon —

Get Recognized with Member Signature!



MEMBER
Signature

Because you are a valued Wine Club Member, we want you to feel at home when you dine with us. The "Member Signature" benefit launching during November will make it convenient for

you to take care of your dine-in charges. No need to pull out a credit card. All you need to do is to just sign on the bottom of your check, and you are good to go! This is just another way for us to recognize Members at our restaurants, and you are in control for how you want to use this feature. Stay tuned for more information to come!



NOVEMBER CHEF RECOMMENDATIONS

LUNCH

VEAL PICCATA

Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus



“A great dish for the fall and about as classic Italian as it gets. We start with two pieces of veal sirloin and gently pound them very thin, season with salt and pepper, and dust with flour. We then dip in grated Parmesan cheese and cook slowly with a touch of butter until the cheese caramelizes, creating a beautiful brown texture. The dish is finished with our piccata sauce, fresh-squeezed lemon, butter, and capers and served over angel hair pasta with fresh asparagus.”

— NOTES FROM CHEF MATT McMILLIN

DINNER

ROASTED SQUASH RAVIOLI *with* LOBSTER, SHRIMP & SCALLOPS

Butternut Squash, Tomato, Tarragon, Parmesan, Lobster Sauce

“This dish is all about the sauce! We sauté shrimp, scallops, and chunks of lobster and deglaze with white wine, lobster stock, and cream, and then simmer it slowly with the ravioli. We finish with chopped tomato, tarragon, and Parmesan cheese. I think this is one of the best pasta dishes we have EVER created!”

— NOTES FROM CHEF MATT McMILLIN



FIRST WINE CLUB TRIP OF 2019



ARGENTINA Adventure

WITH EMILY WINES
APRIL 3-13, 2019



Join Master Sommelier Emily Wines on an exclusive trip, tailored for our Cooper's Hawk Wine Club Members. Experience charming outdoor cafés, exciting neighborhoods, stunning architecture, and the exotic tango. We will tour and taste at some historic vineyards as well as those that are on the cutting edge of winemaking. Throughout this adventure, we'll be enjoying the best of Argentina's cuisine and will even participate in a cooking class that teaches different methods of how to create tasty empanadas. We hope you will be able to join us on this thrilling adventure!

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HIGHLIGHTS INCLUDE:

Buenos Aires City Tour • Tango Dinner Show
Dominio del Plata Bodega Cooking Class
Tours and Tastings at Bodega Cruzat Production, Bodega Catena Zapata, Bodegas Salentein, Domaine Bousquet, to name a few
And much, much more!

TICKETS ON SALE NOW

Visit chwinery.com/Argentina to view the full itinerary.